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(54) Title: METHOD TO IMPROVE TASTE OF FOOD OR BEVERAGE WITH A REDUCED AMOUNT OF TOTAL FAT BY  
ADDITION OF YEAST EXTRACT AND FOOD OR BEVERAGE THEREOF

(57) Abstract: The present invention discloses a method for improving the fat note in the taste and/or in the aroma and/or in the  
mouthfeel of a food with a reduced amount of fat by addition to the food of a yeast extract comprising free amino acids and at least  
8% w/w of 5'-ribonucleotides. Preferably a yeast extract having a ratio of at most 3.5 between the percentage (w/w) of free amino  
acids and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. Preferably, a yeast extract having a ratio of at  
most 12 between the percentage (w/w) of protein and the percentage (w/w) of the total amount of 5'-GMP and 5'-IMP is used. The  
invention also discloses a food with a reduced amount of fat with an improved fat note in the taste and/or in the aroma and/or in the  
mouthfeel.

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